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BUTTON BABAS WITH VANILLA RUM



MAKES 20-25 DESSERT GLASSES

BABA PASTRY

All-purpose flour.....	355g
Eggs.....	280g
Salt.....	6g
Baker's yeast.....	60g
Sugar.....	90g
Butter.....	215g

Knead together the flour, eggs, salt and baking powder until the dough starts to come away from the sides of the bowl.

Gradually **add** in the sugar and warm melted butter.

Use your mixture to **fill** 3cm half-sphere Flexipan molds.

Leave to rise at a constant temperature.

Bake for a few minutes at 390°F (200°C) so the dough starts to rise evenly.

Bring the temperature down to 340-350°F (170-175°C) and continue to bake for 12 to 14 minutes. **Set aside.**

VANILLA SYRUP

Water.....	1500g
Sugar.....	750g
NOROHY VANILLA	28g

Bring the water, sugar, and scraped vanilla bean to a **boil**.
Leave to **cool**.

VANILLA RUM

Vanilla syrup.....	375g
Angostura rum.....	650g

Strain the vanilla syrup until only a clear liquid remains.

Mix the cold syrup with the rum.

Store in the refrigerator.

LIGHT VANILLA CREAM

Whipping cream 35%.....	1400g
Mascarpone.....	210g
NOROHY VANILLA	16g
Confectioner's sugar.....	85g

Split and scrape the vanilla beans.

Add the vanilla seeds you have scraped into the cream and mascarpone.

Add in the sugar and beat until you obtain a smooth, lightweight, flexible cream.

OPTIONAL

*To help the vanilla mix in evenly, you can leave the split and scored beans to **sit** in the cream overnight before adding the mascarpone and sugar.*

INDIVIDUAL GLASS DESSERT VERSION

Once the syrup has cooled, **put** the babas on a rack and cover with syrup.

After 15 minutes, **turn over** the babas and refrigerate overnight in the syrup. The next day, leave to **drain**.

Place 6 to 8 steeped and drained babas in glasses.

Fill the glasses with vanilla rum until level with the babas.

Beat the light cream and use a fluted nozzle to pipe a swirl on top of the babas.

Use a spatula to **level** the top of the cream with the glass.

Temper some IVOIRE 35% White Chocolate and spread out between two guitar sheets. Once set, cut into pieces with the same diameter as your glasses. **Use** these disks as a protective lid for your cream.

JARS FOR INDIVIDUAL TAKE-OUTS



Fill three-quarters of the space in your jars with steeped and drained babas.

Add the vanilla beans you used to make the syrup.

Fill the jars with vanilla rum until level with the babas.

Tightly **seal** the jars and store in the refrigerator.